# Weddings in the Park





# **ENCHANTED BY YOU PACKAGE**

Solemnisation at award-winning **Garden Terrace** for up to **(80) persons** excluding the Solemniser at S\$2,500.00++ for an hour usage.

Complete the occasion with an exclusive celebratory feast at **The Glass House**. *(Minimum guaranteed attendance of (05) tables)* 

# **LUNCH**

S\$1,480.00++ per table of (10) persons for Chinese Set Menu S\$148.00++ per person for Western Set Menu

#### DINNER

S\$1,680.00++ per table of (10) persons for Chinese Set Menu S\$168.00++ per person for Western Set Menu

#### SPECIAL DIETARY ARRANGEMENT

- Vegetarian Set Menu can be arranged with a minimum of (01) order
- Halal Set Menu can be with a minimum of (06) orders. A one-time transportation fee of S\$ 80.00++ will be charged upon
  ordering Halal meals
  - O Wedding Lunch at S\$ 148.00++ per person
  - O Wedding Dinner at S\$ 168.00++ per person

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# USAGE OF THE GLASS HOUSE:

- **▼** Lunch from 12.00pm to 4.00pm
- ♥ Dinner from 7.00pm to 11.00pm

#### **DINING INCLUSIONS:**

- ▼ Choice of 8-Course Chinese Cuisine <u>or</u> 4-Course Western Cuisine
- ▼ Complimentary one (01) bottle of house wine with every (10) persons guaranteed
  - ▼ Draught beer, house red / white wines available at a special rate
    - **♥** Complimentary free flow soft drinks and mixers

(Limited to consumption in the function room from 12.00pm - 4.00pm or 7.00pm - 11.00pm only)

- ▼ Complimentary champagne fountain display and a bottle of sparkling wine for toasting
  - ▼ Corkage fee per bottle of wine / champagne (750ml) at S\$35.00++
    - ♥ Waiver of corkage fee for all duty-paid hard liquor

#### **DECORATIONS:**

- ▼ Selection of wedding themes with flower pedestals and floral centrepieces
  - ♥ Specially designed wedding cake replica

- One-night stay in Deluxe Room, inclusive of breakfast for two
  - Choice of wedding favours for each guest
- Wedding accessories set comprising of a guest book and token gift box
- Wedding invitation cards with your choice of design for 70% of guaranteed attendance (Printing of inserts excluded)
  - Complimentary car passes for up to 20% of guaranteed guest attendance (Parking lots are available based on a first-come first-served basis)
- Complimentary usage of a LCD projector and a portable screen in The Glass House







# LOVE ME TENDER PACKAGE

Solemnisation at award-winning **Garden Terrace** for up to **(80) persons** excluding the Solemniser at S\$2,500.00++ for an hour usage.

#### <u>OF</u>

Solemnisation at **Sun Deck** for up to **(30) persons** at S\$750.00++.

Complete the occasion with an exclusive celebratory feast at **Jasmine & Living Room**. *Minimum guaranteed attendance of (08) tables* 

#### **LUNCH**

S\$1,480.00++ per table of (10) persons for Chinese Set Menu S\$148.00++ per person for Western Set Menu

# **DINNER**

S\$1,680.00++ per table of (10) persons for Chinese Set Menu S\$168.00++ per person for Western Set Menu

#### SPECIAL DIETARY ARRANGEMENT

- Vegetarian Set Menu can be arranged with a minimum of (01) order
- Halal Set Menu can be with a minimum of (06) orders. A one-time transportation fee of \$\\$ 80.00++ will be charged upon
  ordering Halal meals
  - O Wedding Lunch at S\$ 148.00++ per person
  - O Wedding Dinner at S\$ 168.00++ per person

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# **USAGE OF JASMINE LIVNG ROOM:**

- **♥** Lunch from 12.00pm to 4.00pm
- ♥ Dinner from 7.00pm to 11.00pm

# **DINING INCLUSIONS:**

- ▼ Choice of 8-Course Chinese Cuisine <u>or</u> 4-Course Western Cuisine
- ♥ 50% savings on choice of menu tasting for (10) persons, upon confirmation of booking
- ♥ Complimentary one (01) bottle of house wine with every (10) persons guaranteed
  - ♥ Draught beer, house red / white wines available at a special rate
    - Complimentary free flow soft drinks and mixers

(Limited to consumption in the function room from 12.00pm - 4.00pm or 7.00pm - 11.00pm only)

- ▼ Complimentary champagne fountain display and a bottle of sparkling wine for toasting
  - ♥ Corkage fee per bottle of wine / champagne (750ml) at S\$35.00++
    - ♥ Waiver of corkage fee for all duty-paid hard liquor

#### **DECORATIONS:**

- ▼ Selection of wedding themes with flower pedestals and floral centrepieces
  - ♥ Specially designed wedding cake replica

- One-night stay in Deluxe Room, inclusive of breakfast for two
  - Choice of wedding favours for each guest
- Wedding accessories set comprising of a guest book and token gift box
- Wedding invitation cards with your choice of design for 70% of guaranteed attendance (Printing of inserts excluded)
  - Complimentary car passes for up to 20% of guaranteed guest attendance (Parking lots are available based on a first-come first-served basis)
- Complimentary usage of (02) LCD projectors and (02) built-in motorised screens in Jasmine Living Room



Photo credit: @androidsinboots

# **NOW AND FOREVER PACKAGE**

Solemnisation at award-winning **Garden Terrace** for up to **(80) persons** excluding the Solemniser at S\$2,500.00++ for an hour usage.

Complete the occasion with an exclusive celebratory feast at: Lavender Ballroom (*Minimum guaranteed attendance of (12) tables*)

<u>OR</u>

Legends Ballroom (Minimum guaranteed attendance of (15) tables)

# **LUNCH**

S\$1,480.00++ per table of (10) persons for Chinese Set Menu S\$148.00++ per person for Western Set Menu

#### **DINNER**

S\$1,680.00++ per table of (10) persons for Chinese Set Menu S\$168.00++ per person for Western Set Menu

# SPECIAL DIETARY ARRANGEMENT

- Vegetarian Set Menu can be arranged with a minimum of (01) order
- Halal Set Menu can be with a minimum of (06) orders. A one-time transportation fee of S\$ 80.00++ will be charged upon
  ordering Halal meals
  - O Wedding Lunch at S\$ 148.00++ per person
  - O Wedding Dinner at S\$ 168.00++ per person

# USAGE OF LAVENDER BALLROOM or LEGENDS BALLROOM:

- **♥** Lunch from 12.00pm to 4.00pm
- ▼ Dinner from 7.00pm to 11.00pm

#### **DINING INCLUSIONS:**

- ♥ Choice of 8-Course Chinese Cuisine <u>or</u> 4-Course Western Cuisine
- ▼ 50% savings on choice of menu tasting for (10) persons, upon confirmation of booking
- Complimentary one (01) bottle of house wine with every (10) persons guaranteed
  - ♥ Complimentary free-flow draught beer

(Limited to consumption in the function room from 12.00pm - 4.00pm <u>or</u> 7.00pm - 11.00pm only)

- ▼ Additional draught beer, house red / white wines available at a special rate
  - **♥** Complimentary free flow soft drinks and mixers

(Limited to consumption in the function room from 12.00pm - 4.00pm or 7.00pm - 11.00pm only)

- Complimentary champagne fountain display and a bottle of sparkling wine for toasting
  - ♥ Corkage fee per bottle of wine / champagne (750ml) at S\$35.00++
    - ♥ Waiver of corkage fee for all duty-paid hard liquor

#### **DECORATIONS:**

- ▼ Selection of wedding themes with flower pedestals and floral centrepieces
  - ♥ Specially designed wedding cake replica

- One-night stay in Deluxe Room, inclusive of breakfast for two
  - Choice of wedding favours for each guest
- Wedding accessories set comprising of a guest book and token gift box
- Wedding invitation cards with your choice of design for 70% of guaranteed attendance (*Printing of inserts excluded*)
  - Complimentary car passes for up to 20% of guaranteed guest attendance (Parking lots are available based on a first-come first-served basis)
- Complimentary usage of (02) LCD projectors and (02) built-in motorised screens in Lavender Ballroom <u>or</u> Legends Ballroom







# **LIFETIME OF LOVE PACKAGE**

Solemnisation at award-winning **Garden Terrace** for up to **(80) persons** excluding the Solemniser at S\$2,500.00++ for an hour usage.

#### OF

Solemnisation at Marquee Terrace for up to (40) persons at S\$750.00++.

Complete the occasion with an exclusive celebratory feast at **Grand Marquee**\* *Minimum guaranteed attendance of (15) tables* 

#### LUNCH

S\$1,480.00++ per table of (10) persons for Chinese Set Menu S\$148.00++ per person for Western Set Menu

#### DINNER

S\$1,680.00++ per table of (10) persons for Chinese Set Menu S\$168.00++ per person for Western Set Menu

#### SPECIAL DIETARY ARRANGEMENT

- Vegetarian Set Menu can be arranged with a minimum of (01) order
- Halal Set Menu can be with a minimum of (06) orders. A one-time transportation fee of \$\S\$ 80.00++ will be charged upon ordering Halal meals
  - O Wedding Lunch at S\$ 148.00++ per person
  - O Wedding Dinner at S\$ 168.00++ per person

#### \*GRAND MARQUEE

HFC Grand Marquee, Singapore's largest air-conditioned venue of its kind, is available at a special rental rate of \$\$5,500.00

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# **USAGE OF GRAND MARQUEE:**

- **♥** Lunch from 12.00pm to 4.00pm
- ▼ Dinner from 7.00pm to 11.00pm

#### **DINING INCLUSIONS:**

- ♥ Choice of 8-Course Chinese Cuisine *or* 4-Course Western Cuisine
- ▼ 50% savings on choice of menu tasting for (10) persons, upon confirmation of booking
- ▼ Complimentary one (01) bottle of house wine with every (10) persons guaranteed
  - ♥ Complimentary free-flow draught beer

(Limited to consumption in the function room from 12.00pm - 4.00pm or 7.00pm - 11.00pm only)

- ▼ Additional draught beer, house red / white wines available at a special rate
  - **♥** Complimentary free flow soft drinks and mixers

(Limited to consumption in the function room from 12.00pm - 4.00pm or 7.00pm - 11.00pm only)

- Complimentary champagne fountain display and a bottle of sparkling wine for toasting
  - ♥ Corkage fee per bottle of wine / champagne (750ml) at \$\$35.00++
    - ♥ Waiver of corkage fee for all duty-paid hard liquor

#### **DECORATIONS:**

- **▼** Selection of wedding themes with flower pedestals and floral centrepieces
  - Specially designed wedding cake replica

- One-night stay in Premium Room, inclusive of breakfast for two
  - Choice of wedding favours for each guest
- Wedding accessories set comprising of a guest book and token gift box
- Wedding invitation cards with your choice of design for 70% of guaranteed attendance (Printing of inserts excluded)
  - Complimentary car passes for up to 20% of guaranteed guest attendance (Parking lots are available based on a first-come first-served basis)
- Complimentary usage of state-of-the-art ambient lighting, (02) LCD projectors and (02) screens in Grand Marquee

# WEDDING LUNCH | 8-COURSE CHINESE CUISINE

Blissful &	Happiness Combination Platter (Select five items)		
	Crispy Mango Roll	脆炸芒果卷	
	Charcoal Roasted Pork Belly	炭烧脆皮烧肉	
	Honey Baked Chicken Char Siew	蜜汁鸡叉烧	
	Japanese Style Sweet Sour Octopus	日式酸辣墨鱼	
	Golden Spring Roll	黄金春卷	
	Crispy Fish Skin tossed with Salted Egg Yolk	金沙鱼皮	
	Golden Coin BBQ Chicken	金钱鸡肉干	
	Chicken Deli Parcel	石榴球	
	Prawns Salad with Fruits Cocktail	杂果沙律虾	
	Spicy marinated Jelly Fish	辣汁海蜇丝	
	remium Upgrade:		
	Sliced Roasted Suckling Pig at \$48++ per table of 10 persons		
	Whole Roasted Suckling Pig at \$318++ per table of 10 persons		
Soun (Sel	lect one item)		
	Shark's Fin Soup with Crabmeat and assorted treasures		干贝蟹肉双宝翅
			干贝蟹肉鱼鳔羹
_	Draised Fish Man with Crashical and Japanese Con	npoy	一八虽八旦殊美
Seafood (	Select one item)		
	Crispy Prawns Ball tossed with Salad Mayo topped with Sesame Seed		芝麻沙律虾球
	Wok-fried Szechuan Prawns and Scallops with Capsicum and Shimeji Mushroom		四川酱爆彩椒松菇带子虾球
	elicacies (Select one item)	非羽 人加州 カナナ	
	Braised Baby Abalone with Oriental Mushroom and Seasonal Vegetables		翡翠金鲍扒冬菇
	White Jade Abalone with Oriental Mushroom and	Seasonal Vegetables	白玉鲍片扒冬菇时蔬
Catch of t	the Sea (Select one item)		
	Steamed Tiger Grouper, Hong Kong Style with Fine Soy Sauce		豉油皇蒸老虎斑
	Steamed Seabass in Black Bean Sauce	,	鼓汁蒸金目卢
	(Select one item)		
	1.0		脆皮吊烧鸡伴虾饼
	Roasted Chicken topped with Golden Garlic		蒜香金牌炸鸡
Rice/Noo	dles (Select one item)		
	Fragrance Thai Fried Rice with Pineapple and Chicken Floss		泰式凤梨鸡松炒饭
_	Stewed Ee-Fu Noodle with Shrimp Roe and Abalone Sauce		干烧虾籽鲍汁伊面
_	Sewed Le-Fu Woodle with Silling Roe and Abaior	ic pauce	1 7元五[平] 9亿7 [ ] 田]
Chef's Sp	eciality Dessert (Select one item)		
	Cream of Red Bean with Lotus Seed, Lily Bud and Glutinous Rice Ball		团圆百年好合红豆沙
	Refreshing Mango Puree with Pomelo Sago		香芒杨枝甘露

# WEDDING DINNER | 8-COURSE CHINESE CUISINE

#### Romance Combination Platter (Select five items) Prawn Salad with Fruits Cocktail 杂果沙律虾 Crispy Fried Beancurd Skin with Prawn 酥炸腐皮虾卷 Japanese Octopus with Sweet and Spicy Sauce 酸辣日本墨鱼仔 Yakitori Chicken 烧烤鸡肉串 Spicy marinated Jelly Fish 辣汁海蜇丝 Roasted Duck 烧鸭 Crisp-fried Prawn Roll 炸虾枣 黄金春卷 Golden Spring Roll Honey Baked Char Siew 蜜汁叉烧 韩国风味螺片 Conch with Korean Chili Sauce \*\*Premium Upgrade: Sliced Roasted Suckling Pig at \$48++ per table of 10 persons Whole Roasted Suckling Pig at \$318++ per table of 10 persons Soup (Select one item) ☐ Braised Shark's Fin Soup with Crab Meat and assorted treasures 干贝蟹肉双宝翅 ☐ Braised Seafood Treasure Soup with Shredded Abalone and Crabmeat 红烧鲍丝蟹肉海味羹 Double-Boiled Chicken Soup with Chinese Herbs, Conch Meat and Hashima 雪蛤淮杞响螺炖鸡汤 Seafood (Select one item) 酱爆芦笋彩椒带子 ☐ Sautéed Scallops with Asparagus and Capsicum in XO Sauce Crispy Prawns Ball tossed Salted Egg Yolk and Curry Leaf 金沙咸蛋虾球 Poached Prawns with Chinese Herbs and Rice Wine 花雕药膳醉虾 Luxury Delicacies (Select one item) $\hfill \square$ Braised Baby Abalone with Flower Mushroom and Seasonal Vegetables 金鲍花菇伴时蔬 ☐ Braised Sea Cucumber, Oriental Mushroom and Greens topped with Conpoy Sauce 瑶柱扒海参冬菇时蔬 ☐ Braised sliced White Jade Abalone and Flower Mushroom in Oyster Sauce 蚝皇白玉鲍片扒花菇 Catch of the Sea (Select one item) ☐ Steamed Marble Goby, Hong Kong Style with Fine Soy Sauce 港式头抽蒸笋壳鱼 ☐ Traditional Steamed Red Grouper with Minced Garlic and Soy Sauce 古法蒜香蒸红斑 Livestock (Select one item) ☐ Herbal Emperor Chicken 药膳帝王鸡 ☐ Roasted Duck served with Plum Sauce 挂炉烧鸭伴梅酱 ☐ Signature Famous Deep-fried Chicken 当红炸子鸡 Rice/Noodles (Select one item) ☐ Braised Ee-Fu Noodle with Crabmeat and Mushroom 鲜菇蟹肉焖伊面 ☐ Wok-fried Mee Sua with shredded Chicken and Bean Sprouts 鸡丝桂花面线 ☐ Fragrant Fried Rice with Chinese Sausage and Chicken Wrapped in Lotus Leaf 腊味荷叶饭 Chef's Speciality Dessert (Select one item) ☐ Refreshing Mango Puree with Aloe Vera and Pomelo Sago 芦荟杨枝甘露 Yam Paste Orh Nee with Gingko Nuts and Coconut Milk 椰汁白果芋泥 ☐ Chilled Osmanthus Jelly with Wolfberries 自家桂花冻

# WESTERN LUNCH MENU

# APPETIZER - Choice of (01)

# **CURED WATERMELON**

bocconcini, chili cucumber, mint emulsion, aceto balsamico

<u>or</u>

#### SMOKED SALMON ROULADE

citrus avocado, potato aioli, spinach velouté

# SOUP - Choice of (01)

#### WILD MUSHROOM

bak kut teh infused, morel powder, aged extra virgin olive oil

<u>01</u>

#### ROASTED ROMA TOMATO

apple dill salsa, tomato crisp, vanilla salt, chives

#### MAIN - Choice of (02)

#### POACHED BARRAMUNDI

root vegetable, shimeji mushroom, bonito sauvignon blanc sauce

<u>or</u>

#### SOUS VIDE CHICKEN

orange carrot puree, charred cauliflower, pea, butter morel reduction

<u>or</u>

# BEEF FLANK STEAK

butter herb celeriac mousseline, baby carrot, classic espagnole sauce

# DESSERT - Choice of (01)

# PANNA COTTA

wild berries compote, banana crisp, pistachio crumble

<u>or</u>

#### **PAVLOVA**

lemongrass mango salad, desiccated coconut, passionfruit puree

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# WESTERN DINNER MENU

# APPETIZER - Choice of (01)

#### BUTTER POACHED CAULIFLOWER

carrot salad, raisin dip, roasted cauliflower puree

<u>or</u>

# CHILLED PRAWN

orange beetroot jelly, sous vide fennel, pickled Japanese cucumber

# SOUP - Choice of (01)

#### **BUTTERNUT SQUASH**

pomegranate salad, chilli oil

<u>or</u>

# PRAWN BISQUE

toasted blue crab meat, shellfish oil

# MAIN - Choice of (02)

# SEARED TUNA SAKU

pecorino potato tartlet, salsa criolla

<u>or</u>

#### **DUCK CONFIT**

grilled apricot, lentil salad, orange au jus, fleur de sel

<u>01</u>

#### AGED ANGUS SHORT RIB

potato timbales, braised wild mushroom, au jus

# DESSERT - Choice of (01)

#### RED VELVET

cream cheese frosting, berries salad, gold dust

or

# DARK CHOCOLATE TARTLET

chocolate whipped ganache, berries

# PREMIUM FUSION LUNCH/DINNER MENU \$\$188.00++ per person

# APPETIZER - Choice of (01)

# SMOKED CHICKEN

curry potato tartlet, asian slaw

<u>01</u>

#### TUNA TATAKI

ginger scallion salad, soba noodle, soy reduction

# SOUP - Choice of (01)

# DOUBLE-BOILED MUSHROOM

chicken dumpling, aged olive oil

<u>or</u>

#### LEMONGRASS SHELLFISH BROTH

scallop ceviche, prawn oil

# MAIN - Choice of (02)

# BARRAMUNDI

bonito nori crust, charred citrus, bouillabaisse sauce

<u>01</u>

# POACHED FARM CHICKEN

wild mushroom frittata, truffle velouté, cress

<u>or</u>

# AGED ANGUS BEEF BRISKET

sichuan asparagus potato tartlet, tamarind sauce

# DESSERT - Choice of (01)

#### YAM PASTE TARTLET

gingko nut, coconut cream jelly

<u>or</u>

# CHOCOLATE COCONUT TART

gold leaves, wild berries

# **TERMS & CONDITIONS**

- 1) Valid for new bookings and events held on or before 31\* December 2024.
- 2) Booking will be subject to availability upon confirmation.
- 3) Additional surcharge is applicable on auspicious dates, eve of and on public holidays.
- 4) A deposit payment of \$\$6,000.00nett (Legends and Grand Marquee) / \$\$3,000.00nett (all other venues) will be required upon confirmation of event, followed by 80% payment (02) month before actual event; balance payment to be made (01) month before actual event. Any additional charges incurred on the actual day to be settled immediately via cash/credit card at the end of event.
- 5) Not valid with other discounts, offers and privileges. Complimentary items are not exchangeable for cash or other items and is non-transferable.
- 6) All prices are subject to 10% service charge and prevailing government taxes. Wedding packages, privileges and menus are subject to change without prior notice.
- 7) Cut-off time for wet weather plan is (01) hour prior to the start of event at all outdoor venues. Back-up venue is at the Hotel's discretion.
- 8) Additional charges are applicable for solemnisations held at a different location prior to the event.

To realise your dream wedding:

Images are for illustrative purposes only. For more details, please speak to our dedicated wedding team.